

BOOK REVIEW

JANE MANASTER. 2008. **Pecans: The Story in a Nutshell.** (ISBN 978-0-89672-640-6, pbk.). Texas Tech University Press, Box 41037, Lubbock, Texas 79409-1037, U.S.A. (**Orders:** www.ttup.ttu.edu, 1-800-832-4042). \$19.95, 104 pp., 9 color photos, 9 b&w photos, 1 map, recipes, 5 1/2" x 9".

Pecans: The Story in a Nutshell is divided into eleven chapters that provide details on the history and natural range of the pecan tree in the U.S. as well as information on the cultivation, industry, and nutrition of "North America's favorite native nut." Manaster candidly writes about the origin of the pecan and explains how this native species has steadily increased its natural range through the years. Many early explorers documented the location and traditional uses of pecans. Throughout history many people have relied on this small nut to survive and have helped to create the many varieties of pecans that thrive in the southern United States today. Cultivation led to the formation of many large orchards, now a staple of our southern landscape. Many of the owners or workers developed new grafting techniques and standards for collecting ripe pecans.

Manaster even included a section with nearly two dozen recipes that provide the reader with instructions on how to create pralines, pecan logs, and candied or spiced pecans, pies, cakes and even soup. The author used historical images to specifically show the reader the history of this particular species. This book would be a good read for any naturalist or person that is eager to learn more about the life history of pecans in the U.S.—Keri McNew, MS Biology, Programs Manager, Botanical Research Institute of Texas, Fort Worth, Texas 76102-4025, U.S.A.